

Granite Countertops - Care & Maintenance

Granite countertops are naturally resistant to scratches, etchings, and stains because of their hardness, yet they are not indestructible. Granite countertops that have been used extensively can be vulnerable to knife scratches, hot pot and pan burns, and oil and acid stains.

Daily Care

For maximum cleaning results when dealing with your granite countertop, use a microfiber cloth and water to wipe clean your surface. Because granite is a nonporous natural stone, using abrasive products or generic chemicals to clean your granite countertop is not recommended. Instead, it is wise to invest in a cleaner specially designed for countertops.

When uncertain about the use of a certain product, test it on the corner of the countertop before applying it on visible areas.

Common Ways to Scratch and Stain Your Granite Countertops

Although granite countertops are not as porous as other natural stones, they can still stain. Common stain producers, including acidic products like lemon, vinegar, and wine, can cause stains because they strip away the protective sealant that covers a granite countertop. Another stain-producing substance is cooking oil. Oil seeps through the pores of granite and stains countertops from the inside out.

Granite countertops are usually scratch resistant because of their natural hardness. However, excessive chopping, cutting, or dragging heavy appliances can damage your granite countertop surface with numerous penetrating scratches.

Despite granite's capacity to withstand extreme temperatures, it is not completely immune to high levels of heat and cold. When using hot pots and pans, place a trivet under each one before setting them down on your countertop.

How to Care for Your Granite Countertops

The following are some ways for you to care for your granite countertops and maintain their shiny polished appearance.

- Granite countertops have already been presealed by manufacturers, but it's important to reseal granite countertops periodically. Sealing is a process of closing the pores inside of granite to make it resistant to the absorption of chemicals, acids, and other stain-producing moistures. It also gives granite countertops their noticeable shiny appearance. Professionals recommend having your granite countertops sealed once or twice a year, depending on how often you use them.
- Clean your granite countertops regularly by wiping them clean after each use. Doing so eliminates any leftover particles that can scratch or stain the granite. The best home cleaner that you can use is a simple mixture of soap and water, but it is wise to invest in a special countertop cleaning solution. Apply the solution on your granite countertop with a soft sponge and gently blot. Remember to rinse the sponge with water to remove excess soap. It is critical to note never use detergents, abrasive products, acidic chemicals, or generic household cleaners to clean your granite countertops because they can cause unexpected heavy damages.
- Use a cutting board or other alternative surface during food preparation to protect the sealant on your granite countertop from scratching. Avoid dragging heavy appliances over the granite countertop because they too can damage the countertop. Using pads and coasters under kitchen appliances and drinks not only helps to protect your granite countertop from deep scratches.
- Burn marks from pots and pans are only superficial blemishes that can be removed easily. Most granite countertop manufacturers offer proprietary creams and solutions you can use to polish your granite countertop and remove unwanted marks and stains.

Here is a brief list of granite countertop dos and don'ts:

Do:

1. Clean the surface with a few drops of mild plain or antibacterial dish washing detergent and warm water. Rinse the surface thoroughly with clean water and dry with a soft cloth.
2. Use cutting boards, coasters, trivets or placemats under glassware and dishes to protect surfaces.
3. polish your granite countertop
4. Seal your granite countertop once every six months.

Don't:

1. Avoid placing hot pots and pans directly on your countertop.
2. Don't wipe spills, as this can spread and increase the risk of staining.
3. Do not use abrasive dry or soft cleansers.
4. Do not use vinegar, lemon juice or other cleaners containing acids on marble limestone, travertine or onyx surfaces.

Marble Countertops - Care & Maintenance

Marble countertops are naturally weak in resistance to scratches, etchings, and stains because of their softness. Therefore, if not maintained properly with routine sealing and daily cleans, marble countertops have an extremely high chance of receiving damage from knife scratches, hot pot and pan burns, and oil and acid stains.

Daily Care

For maximum cleaning results when dealing with your marble countertop, use a microfiber cloth and water to wipe clean your surface. Because marble is a porous natural stone, using abrasive products or generic chemicals to clean your marble countertop is not recommended. Instead, it is wise to invest in a cleaner specially designed for countertops.

When uncertain about the use of a certain product, test it on the corner of the countertop before applying it on visible areas.

Common Ways to Scratch and Stain Your Marble Countertops

Marble is a porous stone, so it is susceptible to staining. Common stain producers, including acidic products like lemon, vinegar, and wine, can cause stains because they strip away the protective sealant that covers a marble countertop. Another stain-producing substance is cooking oil. Oil seeps through the pores of marble and stains countertops from the inside.

Excessive chopping, cutting, or dragging heavy appliances can heavily damage your marble countertop surface with numerous penetrating scratches.

Despite marble's natural cool feel, it is not impervious to extreme temperatures. When using hot pots and pans, place a trivet under each one before setting them down on your countertop.

How to Care for Your Marble Countertops

The following are some ways for you to care for your marble countertops and maintain their brilliant polished appearance.

- Marble countertops have already been presealed by manufacturers, but it's important to reseat marble countertops periodically. Sealing is a process of closing the pores inside of marble to make it resistant to the absorption of chemicals, acids, and other stain-producing moistures. It also gives marble countertops their noticeable shiny appearance. It is recommended to have your marble countertops sealed once or twice a year, depending on how often you use them.
- Clean your marble countertops regularly by wiping them clean after each use. Doing so eliminates any leftover particles that can scratch or stain the marble. The best home cleaner that you can use is a simple mixture of soap and water, but it is wise to invest in a special countertop cleaning solution. Apply the solution on your marble countertop with a soft sponge and gently blot. Remember to rinse the sponge with water to remove excess soap. It is critical to note never use detergents, abrasive products, acidic chemicals, or generic household cleaners to clean your marble countertops because they can cause unexpected heavy damages.
- Use a cutting board or other alternative surface during food preparation to protect the sealant on your marble countertop from scratching. Avoid dragging heavy appliances over the marble countertop because they too can damage the countertop. Using pads and coasters under kitchen appliances and drinks not only helps to protect your marble countertop from deep scratches.
- Burn marks from pots and pans are only superficial blemishes that can be removed easily. Most countertop manufacturers offer proprietary creams and solutions you can use to polish your marble countertop and remove unwanted marks and stains.
- Marble is a fairly soft stone and it is prone to marking because of its calcium carbonate makeup. Acid reacts with calcium carbonate and literally eats away a tiny bit of the surface, creating dull spots known as etches. Therefore, always use coasters underneath glassware, because etching can occur even with water. Any splash of lemon juice, any drippy jar of tomato sauce, is going to leave a subtle mark.

Here is a list of marble dos and don'ts:

Do:

1. seal your marble countertop
2. reseal your marble countertop at least once a year
3. polish your marble countertop or tiles
4. use a special countertop cleaner for your marble countertop
5. wipe spills immediately
6. use cutting boards

Don't:

1. expose your marble countertop or tiles to wine, mustard, oils, and acids
2. clean your marble countertop or tiles with abrasive chemicals and common household cleaners
3. place hot pots and pans on marble
4. place excessively heavy materials for extended periods on marble